## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| Ş                                 |   | 114 ·         | and the second          |   |  |  |                         |         |                           |            |          |                |               |        |        |  |          |        |       |  |
|-----------------------------------|---|---------------|-------------------------|---|--|--|-------------------------|---------|---------------------------|------------|----------|----------------|---------------|--------|--------|--|----------|--------|-------|--|
|                                   |   |               | Papa John's Pizza #1328 |   |  |  |                         |         | Farmer's Market Food Unit |            |          |                |               |        |        |  |          |        |       |  |
| Establishment Name                |   |               | ne                      | e Type of Establishment 《   |  |  |                         |         |                           |            |          |                |               |        | J      |  |          |        |       |  |
| Address                           |   |               |                         | 4134 N. Mt. Juliet Rd.       O Temporary O Seasonal         Mt. Juliet       Time in 12:59 PM       AM / PM         Time in 12:59 PM       AM / PM       Time out 02:00; PM |  |  |                         |         |                           |            |          |                |               |        |        |  |          |        |       |  |
| City                              |   |               |                         |   |  | 001  |                         | _       |                           |            |          | _              |               |        | me or  | ut 02:00: PIVI AM/PM   |          |        |       |  |
| Insp                              | ectio   | on Da         | ste                     |   | 06/10/2  | 021 Establishment                                  | 60517260                | 4       |                           | -          | Emb      | argoe          | d C           | )      |        | L  |          |        |       |  |
| Purp                              | ose   | of In         | spec                    | tion  | <b>鼠</b> Routine   | O Follow-up  | O Complaint             |         |                           | O Pr       | elimir   | hary           |               | c      | Cor    | nsultation/Other   |          |        |       |  |
| Risk                              | Cat   | tegor         |                         |   | 篇1   | 02   | <b>O</b> 3              |         |                           | <b>O</b> 4 |          |                |               |        |        | up Required 🗮 Yes O No Number of   |          | 0      |       |  |
|                                   |   | R             |                         |   |  |  |                         |         |                           |            |          |                |               |        |        | to the Centers for Disease Control and Preve<br>control measures to prevent illness or injury.                                       | ation    |        |       |  |
|                                   |   |               |                         |   |  | FOODBO   | RNE ILLNESS RI          | SK F    | ACT                       | ors        | AND      | PU             | BLIC          | HEA    | LTH    | INTERVENTIONS  |          |        |       |  |
| (Lintk design<br>IN=in compliance |   |               |                         | algna   | pated compliance status (IN, OUT, NA, NO) for each numbered ite<br>OUT=not in compliance NA=not applicable NO=not observ |  |                         |         |                           |            |          |                |               |        |        | soft team is application. Desires points concentration of the same code provi  |          |        |       |  |
| _                                 | _   | _             |                         | _   |  | ompliance Status                                   |                         | cos     | R                         |            | Ē        | _              |               |        | -      | Compliance Status  | COS R    |        | WT    |  |
|                                   | -   | OUT           | NA                      | NO  | Person in charr  | Supervision<br>ge present, demonstrates            | s knowledge and         |         |                           |            |          | IN             | ουτ           | NA     | NO     | Cooking and Rohenting of Time/Temperature<br>Control For Safety (TCS) Foods  |          |        |       |  |
| 1                                 | 黨   | 0             |                         | 110   | performs duties  |  | ÷ ·                     | 0       | 0                         | 5          |          | 12             | 0             |        |        | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding  | 0        | 8      | 5     |  |
| 2                                 |   | 0             | NA                      | NO  | Management a   | Employee Health<br>nd food employee aware          |                         | 0       | 0                         |            | ۳        |                | 0             |        |        | Cooling and Holding, Date Marking, and Time as   | _        |        |       |  |
|                                   | ×   |               |                         |   |  | estriction and exclusion                           |                         | 0       | 0                         | 5          |          | IN             | OUT           |        | NO     | a Public Health Control  |          |        |       |  |
|                                   | IN<br>X   |               | NA                      |   |  | Good Hygionic Practi<br>asting, drinking, or tobac |                         | 0       | 0                         |            | 18<br>19 | 0              | 0             |        |        | Proper cooling time and temperature<br>Proper hot holding temperatures   | 8        | 8      |       |  |
| 5                                 | 澎   | 0             |                         | 0   | No discharge fr  | om eyes, nose, and mou                             | <i>.</i> th             | ŏ       | ŏ                         | 5          | 20       | 25             | 0             | 0      |        | Proper cold holding temperatures   | 0        | 0      | 5     |  |
|                                   | N   | 001           | NA                      |   |  | nting Contamination<br>of properly washed          | by Hands                | 0       | 0                         |            | 21       | 0              | 0             | 0<br>※ |        | Proper date marking and disposition<br>Time as a public health control: procedures and records                                       | 0        | 0<br>0 |       |  |
| 7                                 | ×   | 0             | 0                       | 0   | No bare hand c<br>alternate proces   | ontact with ready-to-eat                           | foods or approved       | 0       | 0                         | 5          | ľ.       | IN             | OUT           |        | -      | Consumer Advisory  | Ľ        |        |       |  |
| 8                                 | ×   | 0             | NA                      | ED5   |  | inks properly supplied a                           |                         | 0       | 0                         | 2          | 23       | _              | 0             | 麗      |        | Consumer advisory provided for raw and undercooked   | 0        | 0      | 4     |  |
| _                                 | _   | 0             | nea.                    | NO  | Food obtained f  | Approved Source<br>from approved source            |                         | 0       | 0                         |            |          | IN             | OUT           | NA     | NO     | food Highly Susceptible Populations  | +        |        |       |  |
| 10<br>11                          | Š   | 0             | 0                       | 0   | Food received a  | at proper temperature<br>ondition, safe, and unadu | ilterated               | 8       | 0                         | 5          | 24       | 0              | 0             | 88     |        | Pasteurized foods used; prohibited foods not offered   | 0        | 0      | 5     |  |
|                                   | õ   | õ             | ×                       | 0   | Required record  | ds available: shell stock                          |                         | ō       | ŏ                         |            |          | IN             | OUT           | NA     | NO     | Chemicals  | <u> </u> |        |       |  |
| H                                 |   |               |                         | NO  | destruction<br>Pro   | tection from Contam                                | ination                 |         |                           |            | 25       | 0              | 0             | X      |        | Food additives: approved and properly used   | 0        | 0      | 6     |  |
| 13                                | 8   | <b>0</b><br>溪 | 0                       |   | Food separated   | I and protected<br>urfaces: cleaned and sar        | beritie                 | 8       | 0                         |            | 26       | <u>実</u><br>IN | 0<br>OUT      | NA     | NO     | Toxic substances properly identified, stored, used<br>Conformance with Approved Procedures   | 0        | 0      | Ŷ     |  |
|                                   | 10  |               | -                       |   |  | ion of unsafe food, return                         |                         | 0       | 6                         | 2          | 27       | -              | 0             | 82     | no     | Compliance with variance, specialized process, and   | 0        | 0      | 5     |  |
| served                            |   |               |                         | Ŭ   | Ŭ  | -  |                         | Ŭ       | Ŭ                         | ~          |          | HACCP plan     | - U           | Ŭ      | •      |  |          |        |       |  |
|                                   | Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. |               |                         |   |  |  |                         |         |                           |            |          |                |               |        |        |  |          |        |       |  |
|                                   |   |               |                         | 0   | T=not in complian  |  | COS=corre               |         |                           | чV.        |          |                |               | 5      |        | R-repeat (violation of the same code provision)  |          |        |       |  |
|                                   |   |               |                         |   | Co   | mpliance Status                                    | 003-0016                |         | R                         |            | Ē        |                |               |        |        | Compliance Status  | COS      | R      | WT    |  |
| 2                                 | _   | OUT           |                         | eurize  | Sat<br>d eggs used wh  | fe Food and Water                                  |                         | 0       | 0                         | 1          | 4        |                | O F           | ood ar | nd no  | Utensils and Equipment<br>infood-contact surfaces cleanable, properly designed,  |          |        |       |  |
| 2                                 | _   | 0             | Wate                    | er and  | ice from approv  |  | nde                     | 0       | 0                         | 2          | $\vdash$ | +              | <u>ہ</u>      |        |        | and used   | 0        | 0      | 1     |  |
|                                   |   | OUT           |                         |   |  | Temperature Control                                |                         |         |                           | _          |          |                |               |        |        | g facilities, installed, maintained, used, test strips   | 0        | 0      | 1     |  |
| 3                                 | 1   | 0             | Prop                    |   | oling methods us   | sed; adequate equipmen                             | t for temperature       | 0       | 0                         | 2          | 4        | _              | 0<br>UT       | Vonfoo | d-cor  | ntact surfaces clean Physical Facilities   | 0        | 0      | 1     |  |
| 3                                 | _   |               |                         |   |  | i for hot holding                                  |                         |         | 0                         | 1          | _        | 8              | 0             |        |        | f water available; adequate pressure   | 0        |        | 2     |  |
| 3                                 | _   |               | <u> </u>                |   | thawing method<br>eters provided ar  |  |                         | 0       | 0                         | 1          | _        | _              | _             |        |        | stalled; proper backflow devices   | 0        | 0      | 2     |  |
|                                   | -   | OUT           |                         |   |  | od identification                                  |                         |         |                           | _          |          |                |               |        |        | es: properly constructed, supplied, cleaned  |          | ŏ      | 1     |  |
| 3                                 | 5   | 0             | Food                    | i prop  | erly labeled; orig   | ginal container; required                          | records available       | 0       | 0                         | 1          | 5        | 2              | •             | Sarbag | e/refi | use properly disposed; facilities maintained   | 0        | 0      | 1     |  |
| -                                 |   | OUT           | _                       |   |  | n of Feed Contamina                                | tion                    | -       |                           |            |          | -+-            |               |        |        | ilities installed, maintained, and clean   | 0        | 0      | 1     |  |
| 3                                 | 6   | 嵩             | Insec                   | ats, ro   | dents, and anim  | als not present                                    |                         | 0       | 0                         | 2          | Ľ        | -              | -             | Adequa | ne ve  | entilation and lighting; designated areas used   | 0        | 0      | 1     |  |
| 3                                 |   | 0             |                         |   |  | during food preparation,                           | storage & display       | 0       | 0                         | 1          |          |                | UT            |        |        | Administrative items   |          |        |       |  |
| 3                                 | _   | -             |                         |   | leanliness ths: properly use   | ed and stored                                      |                         | 0       | 0                         | 1          |          |                |               |        | -      | nit posted<br>inspection posted  | 8        | 8      | 0     |  |
| 4                                 | 0   | 0             | Was                     | - N   | ruits and vegeta   | bles   |                         |         | õ                         |            | É        |                | ~ 1           |        |        | Compliance Status  | YES      |        | WT    |  |
| 4                                 | _   | OUT           |                         | e ute   | Prep<br>nsils; properly st   | per Use of Utensils<br>ored                        |                         | 0       | 0                         | 1          | 5        | 7              | -             | Sompli | ance   | Non-Smokers Protection Act<br>with TN Non-Smoker Protection Act  | X        | o      |       |  |
| 4                                 | 2   | 24            | Uten                    | sils, e   | quipment and lin   | nens; properly stored, dr                          |                         | 0       | 0                         | 1          | 5        | 8              |               | lopacc | o pro  | ducts offered for sale   | 0        | 0      | 0     |  |
| 4                                 | 3<br>4  |               |                         |   | ed properly  | articles; properly stored,                         | used                    |         | 0                         |            | 5        | 9              | 1             | rtobac | co pr  | oducts are sold, NSPA survey completed   | 0        | 0      |       |  |
|                                   |   |               |                         |   |  |  |                         |         |                           |            |          |                |               |        |        | Repeated violation of an identical risk factor may result in rev   |          |        |       |  |
| man                               | ter a   | nd po         | st the                  | most  | recent inspection  | report in a conspicuous me                         | anner. You have the rig | ht to r | eques                     |            |          |                |               |        |        | e. You are required to post the food service establishment per<br>filing a written request with the Commissioner within ten (10) day |          |        |       |  |
| repo                              | n. 1.   | Ŷ             | Y                       | te la   | 14-703, 66-14-706,   | 68-14-708, 68-14-709, 68-14                        |                         |         |                           | _          |          | -(             | $\rightarrow$ | . /    |        | I ETT  |          | e.     | -     |  |
| (                                 | l   | // "          |                         | 12  | K H  | 7  | 06/1                    | L0/2    | 021                       | 1          | _        | Ì              | ¥             | -1     | 7      | SAN~   | 06/1     | .0/2   |       |  |
| Sigr                              | natu  | re of         | Pers                    | on In   | Charge   |  |                         |         |                           | Date       |          | -              |               |        |        | ental Health Specialist  |          |        | Date  |  |
| _                                 |   |               |                         |   |  |  | P                       |         |                           |            |          |                |               |        |        | ealth/article/eh-foodservice   |          |        |       |  |
| PH-1                              | 267   | (Rev)         | 6.15                    |   |  | ree tood safe                                      | ny training classe      | s are   | ava                       | nable      | eac      | n mi           | onth          | at the | COU    | anty health department.  |          | P      | W 629 |  |

| PH-2267 (Rev. 6-15) | Free food safety training cla | sses are available each mor | nth at the county health department. | RDA 60 |
|---------------------|-------------------------------|-----------------------------|--------------------------------------|--------|
| rrs201 (net. 0-10)  | Please call (                 | ) 6154445325                | to sign-up for a class.              | 104.04 |

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number #: 605172604

| Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.       Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.         "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.       Garage type doors in non-enclosed areas are not completely open.         Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.       Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | ISPA Survey – To be completed if #57 is "No"   |  |
|--|--|--|
| "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.       Garage type doors in non-enclosed areas are not completely open.         Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.       Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   |  |  |
| Garage type doors in non-enclosed areas are not completely open. Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.  | ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. |  |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   | No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.            |  |
| Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.  | arage type doors in non-enclosed areas are not completely open.  |  |
|  | ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.                |  |
|  | moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.                                   |  |
| Smoking observed where smoking is prohibited by the Act.   | moking observed where smoking is prohibited by the Act.  |  |

| Warewashing Info |                |     |                          |
|------------------|----------------|-----|--------------------------|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |
|                  |                |     |                          |
|                  |                |     |                          |
|                  |                |     |                          |
|                  |                |     |                          |

| Equipment l'emperature |                          |
|------------------------|--------------------------|
| Description            | Temperature (Fahrenheit) |
|                        | 38                       |
| Ric                    | 40                       |
|                        |                          |
|                        |                          |
|                        |                          |

| Food Temperature                |               |                         |  |  |  |  |
|---------------------------------|---------------|-------------------------|--|--|--|--|
| Description                     | State of Food | Temperature (Fahrenheit |  |  |  |  |
| Italian sausage Pizza cooler    | Cold Holding  | 41                      |  |  |  |  |
| Diced tomatoes pizza cooler     | Cold Holding  | 41                      |  |  |  |  |
| Boneless chicken wings          | Cold Holding  | 41                      |  |  |  |  |
| Roasted chicken pieces Delivery | Cold Holding  | 39                      |  |  |  |  |
| Pepperoni pizza                 | Cooking       | 200                     |  |  |  |  |
| Sausage Wic                     | Cold Holding  | 40                      |  |  |  |  |
| 5                               |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |
|                                 |               |                         |  |  |  |  |

#### Observed Violations

Total # 8

Repeated # ()

14: Dishes are not being sanitized in 3 comp sink. System used to distribute sanitizer into sink not working properly. Employees are going to manually add sanitizer

36: Several gnats flying around pizza toppings

42: Dishes stacked wet on shelf over 3 comp sink

46: No sanitizer test strips

50: Water leaking onto floor from drain at front hand sink

53: Mop stored in dirty mop water

55: Permit not posted

56: Old inspection report posted

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Papa John's Pizza #1328

Establishment Number: 605172604

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employee washing hands before preparing pizza

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

10: (IN) All food received was in good condition and at the proper temperature.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13: (IN) All raw animal food is separated and protected as required.

15: (IN) No unsafe, returned or previously served food served.

16: See food temps

17: (NA) No TCS foods reheated for hot holding.

18: (N.O.) No cooling of TCS foods during inspection.

19: (NA) Éstablishment does not hot hold TCS foods.

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number : 605172604

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number #: 605172604

| Sources      |       |         |                |  |
|--------------|-------|---------|----------------|--|
| Source Type: | Water | Source: | City           |  |
| Source Type: | Food  | Source: | PJP commissary |  |
| Source Type: |       | Source: |                |  |
| Source Type: |       | Source: |                |  |
| Source Type: |       | Source: |                |  |
| Source Type. |       | Source. |                |  |

# Additional Comments